

The
Redworth Hall
HOTEL

COUNTY DURHAM

Please pick one of the menus below as your set dining menu.

If you wish to have a choice of 2 dishes per course, please choose a second menu option and a supplement of £5.00 per person will apply.

Menu 1

Roasted Tomato & Red Pepper Soup, Basil Scented Crouton (V, VG, GF)

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Braised Feather Blade of Beef, Fondant Potato & Red Wine Jus (GF)

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Sticky Toffee Pudding, Butterscotch Sauce

Menu 3

Pressed Local Ham Hock Terrine, Pickled Baby Vegetables, Toasted Sourdough

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Rolled Minted Lamb Shoulder, Fondant Potato, Roasted Root Vegetables, Minted Jus (GF)

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White Chocolate Cheesecake, Raspberry Coulis

Menu 5

Chicken Liver Parfait, Toasted Sourdough Bread, English Fruit Chutney

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Fillet of Beef with Beef Cheek Bon Bon, Dauphinoise Potatoes, Vegetable Basket & Madeira Jus
(Cooked Medium for all guests - £6 supplement)

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Vanilla Crème Brule, Shortbread Biscuit (GF)

Menu 2

Thai Spiced Fishcakes, Mango, Mint & Chilli Salsa

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Chicken Breast, Creamy Mashed Potato, Chicken Jus (GF)

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Chocolate & Orange Torte, Vanilla Ice-Cream

Menu 4

Roasted Mediterranean Vegetable Tart, Red Pepper coulis, Baby Leaf Salad (V)

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Pan Seared Salmon with Herb Crust, New Potatoes & Herb Cream Sauce

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Apple & Rhubarb Crumble, Crème Anglaise

Menu 6

Homemade Chicken, Tarragon & Leek Terrine, English Fruit Chutney (GF)

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Seabream with Saffron Potatoes, White Wine & Dill Cream Sauce (GF)

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A selection of British Cheeses with crackers and chutney
(£4.50 Supplement)

GF – Gluten Free
VG – Vegan
V – Vegetarian

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If you require to cater for any dietary requirements such as vegetarian or vegan guests, you are welcome to choose 1 of the below dishes per course.

VEGETARIAN

Starters

Soup of the Day

Sundried Tomato, Mozzarella Pearls, Rocket Salad, Pine Nuts & Basil Dressing

Roasted Mediterranean Vegetable Tart, Red Pepper coulis, Baby Leaf Salad

Mains

Roasted Mediterranean Vegetable Tagine, Spiced Cauliflower Couscous, Vegetable Crisp

Goats Cheese & Roast Vegetable Wellington with a Red Pepper & Tomato Coulis

VEGAN

Starters

Soup of the Day

Beetroot, Avocado, Sundried Tomato Salad

Roasted Vegetable & Vegan Cheese Tart

Mains

Butternut Squash Ravioli with a Tomato & Basil Sauce

Roast Mediterranean Vegetable Tagine

Vegetable Wellington with Vegan Cheese & Pepper Coulis

Aubergine Cannelloni stuffed with Spinach & Vegan Cheese

Desserts

Chocolate Tart served with a Coconut Ice-Cream

Raspberry Frangipane Tart

Passionfruit Tart

GF – Gluten Free

VG – Vegan

V – Vegetarian